

## Horsd'oeuvres or Appetizers

Horsd'oeuvre is a French expression and its true definition is a preparation served outside of the menu proper or at the beginning of the meal. It comes from the French term Outside (hors) and relates to the early times when in banquets the guests assembled in an ante room outside the main hall and were served some light, delicate, attractive and tasty appetizers. An horsdoeuvre can be in solid form as appetizer or liquid form as aperitif.

Horsdoeuvres can be classified in various ways:

✓ **Classical and contemporary horsd'oeuvres:**

Caviar, Smoked Salmon, Oysters, Snails, Chilled melon, Chilled grapefruit, angels on horsesback etc are examples of classical horsdoeuvres.

There is a modern concept developing including serving tiny portions of horsdoeuvres, attractively presented known as *amuse bouche*. In hotel menus we usually come across various terms as follows in horsdoeuvres:

a) **Antipasti:** Selection of appetizers from Italy usually includes cold sliced meats, pates, terrines and custy breads like bruschetta.

b) **Mezze:** Selection of appetizers served in Middle East/ Mediterranean countries as a prelude to the meal. E.g. Dips like Babaganoush, Moutabel, Tzaziki, Hummus with flat breads such as pita, lavash and khubz  
A variety of kababs, falafel, labneh etc

b) **Tapas:** Horsdoeuvres selection from Spain are called tapas. Egs include grilled an sautéed sausages such as chorizo, olives usually stuffed and dressed, gambas (grilled sautéed or batter fried prawns) etc

c) **Antojitos:** Famous appetizers from Mexico.

d) **Smorgasbord:** Hot and cold buffet popular in Scandinavian countries. Usually cold fish and seafood, pickels, cheese and bread are served.

➤ Horsd'oeuvres singulaire (singular) or horsd'oeuvres Compose (compound):

➤ **Hot and cold horsd'oeuvres**

The hot ones include:

- Beignets or batter fried starters: Tempura, a la orly, croquette etc
- Brochette or skewered appetizers: kebabs, shasliks, satays
- Dough wrapped horsoeuvres: sausage puffs, strudel, wontons, turnovers etc
- Pies and tarts: barquettes, quiche

**Cold ones include:**

Caviar, Smoked Salmon, Oysters, Snails, Chilled melon, Chilled grapefruit

- Vegetarian or a non-vegetarian horsd'oeuvres
  - Meat based horsdoeuvres: pate, terrine, sausages, ham
  - Fish based horsdoeuvres: Oysters, caviars, snails, prawn cocktail, smoked salmon
  - Egg based horsdoeuvres: Egg mayonnaise, stuffed eggs, devilled eggs, gulls eggs,
  - Vegetable based horsdoeuvres: Asparagus, artichokes, corn on the cob
  - Fruit based horsdoeuvres: Melon, grapefruit, florida cocktail.
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